Organic Coix Seed



What's Organic Coix Seeds?

Organic Coix Seed (*Coix lacryma-jobi*) is a gluten-free ancient grain cultivated from certified organic farms. Revered in traditional medicine for its diuretic, anti-inflammatory, and skin-brightening properties, it's a versatile ingredient for functional foods, herbal supplements, and natural skincare formulations.

Key Highlights

1. Nutrient Powerhouse:

- Coixol & Coixenolide: Bioactive compounds for anti-inflammatory and UV-protective benefits.
- o **Dietary Fiber**: 8-10% fiber content for digestive health.
- o **Amino Acids**: Rich in methionine and tryptophan for protein synthesis.

2. Organic & Clean:

- o USDA/EU Organic certified, non-GMO, gluten-free, and allergen-free.
- No synthetic pesticides or chemical additives.

3. Multifunctional Use:

o Culinary applications (porridge, tea, flour) and cosmeceuticals (serums, masks).

Specifications

Parameter	Details
Source	Organic Coix lacryma-jobi seeds
Processing	Sun-dried, dehulled, and sorted
Appearance	Pearly white to light brown grains
Moisture	≤12%
Protein	≥12% (dry basis)
Fat Content	5-7% (rich in linoleic acid)
Total Ash	≤2%
Packaging	10kg/25kg vacuum-sealed bags
Shelf Life	18 months (cool, dry storage)

Applications

• Functional Foods:

- o Gluten-free flour for bread, noodles, and snacks.
- Herbal teas and porridge blends for detoxification.

• Nutraceuticals:

- Extracts for joint health and edema relief supplements.
- o Powdered formulations for skin-brightening capsules.

• Cosmetics:

• Facial masks and serums targeting acne and hyperpigmentation.

• Traditional Medicine:

o Decoctions for digestive and urinary tract wellness.

Certifications & Quality Assurance

- Organic: USDA, EU 834/2007, JAS.
- Non-GMO: Verified by the Non-GMO Project.
- **Purity**: Heavy metals (Pb <0.2ppm, As <0.1ppm), pesticide-free.
- Microbial Safety: Total plate count <10,000 CFU/g; pathogens absent.

Why Choose Us?

- 1. **Ethical Sourcing**: Partnering with organic farms in Southeast Asia using regenerative practices.
- 2. Custom Processing:
 - o Whole seeds, cracked grains, flour, or water-soluble extracts.
 - CO₂ supercritical extracts for high-purity coixol (≥20%).
- 3. Technical Support:
 - Free formulation guides for food, supplements, and skincare.
- 4. Sustainability:
 - Biodegradable packaging; carbon-neutral shipping options.

FAQs

Q: How is coix seed different from barley or quinoa?

A: Coix seed is gluten-free, higher in anti-inflammatory compounds (coixol), and traditionally used for skin health.

Q: Can coix seed help with acne or eczema?

A: Yes! Topical applications reduce inflammation, while internal use supports detoxification.

Q: How to cook coix seed?

A: Soak overnight, then boil (1:3 ratio with water) for 30-40 minutes for porridge or soups.

Q: MOQ for bulk orders?

A: 100kg for whole seeds; 25kg for milled flour or extracts.

Packing



Want to learn more about this product or have any questions?

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